

# Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

## SATURDAY DINNER MENU

THURS, FRI & SUN: A LA CARTE

SATURDAY: 3 COURSE EXPERIENCE

3 Course Dining Experience \$45/p

(Appetizer, Soup or Salad, Main Course)

### Appetizers (Sharing portions)

#### Mediterranean Sampler (Vegetarian)

Hummus, Eggplant Caponada, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumbers, Fresh Mozzarella, Toasted Pita

#### Kennett Mushrooms Flatbread

Mixed Kennett Mushrooms, Asiago Cheese, Poached Egg, Finished with Black Truffle Oil

#### Caprese Burrata

Creamy Burrata Cheese Over Fresh Tomato Slices and Baby Arugula Drizzled with Homemade Basil Sauce

#### Steamed Mussels

Fresh Steamed Mussels in our Homemade White Wine or Red Tomato Sauce. Side of Bread

### Soups & Salad (Small Portions)

**Butternut Squash Soup:** Roasted Butternut Squash, Root Vegetables Topped w/ Toasted Almond & Aged Balsamic

**Caesar Salad:** Romaine Lettuce, Croutons, Parmigiano Cheese, our Homemade Caesar Dressing

**Beets & Almond Salad:** Mix Greens & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

**Pomegranate Salad:** Mixed Greens & Arugula, Pomegranate, Goat Cheese, Pumpkin Seeds, Apple Cider Vinaigrette

### Main Course

#### Branzino Fish Filet (Gluten Free)

Mediterranean Sea Bass Pan Seared, over Mixed Veggies Tartar, Fresh Fennel & Arugula Coleslaw, Light Lemon Sauce

(Rice) **Paella** (Gluten Free)

Our Traditional Paella, Byrsa Bistro Style, Calamari, Clams, Mussels, Salmon, Shrimp, Olives, Beef Merguez, Chicken, Saffron Rice

#### Organic Chicken Tagine (Gluten Free)

Moroccan Style Roasted Chicken, Roasted Potatoes, Olives, Cinnamon Golden Raisins, Toasted Almonds

#### Braised Lamb Shank (Gluten Free)

Fork Tender Meat, Golden Raisins, Marinated Apricots, Roasted Potatoes, Toasted Almonds in a Light Demi-Glaze Sauce

#### (Pasta) Lobster Ravioli

Homemade Ravioli, Shrimp, Sage Herb, Fresh Baby Arugula in a Light Tomato Pink Sauce

#### (Pasta) Cavatelli & Lamb

Homemade Pasta, Shredded Lamb Meat, Goat Cheese, Fresh Arugula, Its own Demi-Glaze Sauce

#### (Pasta) Gnocchi & Bolognese

Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Parmigian Cheese and Basil

#### (Pasta) Cheese Tortellini & Chicken

Fresh Pasta Tortellini, Chicken, Sundried Tomatoes, Olives, Green Peas, in a Pink Cream Sauce

#### The Chef's Vegetarian Dish (Vegan, Vegetarian & GF)

Two Pan Seared Mixed Veggie Tartars, Cherry Tomato Confit, Butternut Squash Puree, Fresh Fennel-Apple & Arugula Coleslaw

### Desserts & Drinks

Chocolate Mousse 7 – Espresso Crème Brulee 7 – Regular Crème Brulee 7 – Bread Pudding 7 – Pumpkin Gelato 7

Reg. Coffee/Decaf 3 – Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3